



event-in-a-box

Treat your team to an upscale,
COVID-19 friendly spread.



813-241-9500
catering@goodfoodtampa.com
www.goodfoodtampa.com

| the details |

We know that in the current health climate, committing to an event can be a difficult decision. Below are our lunch and happy hour box options designed to help you celebrate life's special moments without the stress of hosting a typical event.

| good food to-go, drop off and pickup |

To make it convenient for you, we are providing both delivery and pickup options. Pickup and delivery are available Monday – Friday between 10:00AM – 5:00PM.

| the fine print |

- Minimums vary depending on box type selected.
- Delivery charge will vary based on location and complexity of delivery.
- Payable by cash, credit card or check to "Good Food Catering Company." Visa and MasterCard are also welcome but are subject to a 4% increase (on total) since our prices reflect cash discount.
- Florida State and County Sales Tax added to each event.
- Signed proposal and deposit are required to book your event.

| our contact info |

phone | 813.241.9500
web | www.goodfoodtampa.com
email | catering@goodfoodtampa.com

| tapas for two |

Our "Happy Hour In-A-Box" option allows us to bring happy hour to you!
Enjoy all of the below selections of signature appetizer bites from the comfort of your home or office.
Each box serves two and includes a menu card, necessary utensils and paper napkins.

ARTICHOKE, OREGANO + ASIAGO BRUSCHETTA | with crostini

CHORIZO STUFFED BABY PORTABELLAS

HONEY STONE GROUND MUSTARD | with artisan crackers

HORSERADISH CHEDDAR

SUMMER SAUSAGE

CITRUS MARINATED OLIVES

ENDIVE | seared tuna, seaweed salad, wasabi, watercress

CUBAN SKEWER | ham, salami, swiss, pickle

-the above boxes at \$34.90 each, for 50 or greater -
Please call for pricing on fewer than 50 boxes



| afternoon snack box |

Our "Snack-In-A-Box" option is the perfect mid-day treat!
Beat the afternoon slump by enjoying our delicious house-made refreshments in your office or at home.
Each box serves two and includes a menu card, necessary utensils and paper napkins.



FRESH BAKED BUTTERMILK BISCUIT | with salted butter
HOUSE-MADE FOCACCIA | with extra virgin olive oil + herbs

HOUSE-MADE JAM OF THE WEEK

CAJUN CANDIED PECANS

CARAMEL, WHITE CHEDDAR, AND TRUFFLE GOURMET POPCORNS

HOUSE-MADE BEEF JERKY

-the above boxes at \$34.90 each, for 50 or greater -
Please call for pricing on fewer than 50 boxes

| signature to-go cocktails |

Bar and beverage services go hand in hand with food service to create the perfect blend of hospitality and service. Served in 16-ounce individually sealed clear juice bottles (each bottle contains four servings), our signature to-go cocktails will take your event from good to great and leave a lasting impression on your guests.

tequila

HOUSE MARGARITA | tequila, triple sec, fresh lime, citrus simple syrup

vodka

SALTY DOG | vodka, fresh grapefruit juice, side of Kosher salt

whiskey

OLD FASHIONED | rye whiskey, angostura bitters, simple syrup

gin

GIN+ BASIL LEMONADE | St. Pete Tropical Gin, basil infused lemonade

bourbon

BOURBON PEACH TEA | Larceny bourbon, peach infused sweet tea,

**-the above cocktails at \$16 each, for 10+ bottles,
added on to any of our event boxes-
minimum 10 bottles per custom batched cocktail**

non-alcoholic beverages

\$1.50 each

BOTTLED WATER | zephyrhills half-liter bottles

SOFT DRINKS | ice cold 12-ounce cans of coke, diet coke, sprite, ginger ale

**** We are licensed by the State of Florida (license BEV3910893) and fully insured ****

| meal-in-a-box |

Our “Meal-In-A-Box” option allows you to enjoy a gourmet meal without the hassle!
Each “lunch box” is individually packaged and contains a flatware packet and napkin.

Step 1, choose your cuisine. Step 2, ENJOY!
(minimum of 25 boxes per menu item, per order of 50+ boxes)

tuscan

TUSCAN SHRIMP PICNIC LUNCH | trio of jumbo shrimp, Tuscan garlic seasoned and sautéed in olive oil (served room temp), grilled vegetable + cannellini bean salad (with fresh spinach, roasted red peppers, EVOO), topped with gremolata

TUSCAN PORK LOIN PICNIC LUNCH | oregano roasted pork loin, Tuscan garlic seasoned and sautéed in olive oil (served room temp), grilled vegetable + cannellini bean salad (with fresh spinach, roasted red peppers, EVOO), topped with gremolata

TUSCAN CHICKEN PICNIC LUNCH | sliced Tuscan grilled chicken (served room temp), grilled vegetable + cannellini bean salad (with fresh spinach, roasted red peppers, EVOO), topped with gremolata

VEGETARIAN TUSCAN PICNIC LUNCH | sliced Tuscan grilled Portobello mushrooms (served room temp), grilled vegetable + cannellini bean salad (with fresh spinach, roasted red peppers, EVOO), topped with gremolata

IN EACH BOX | side of roasted broccolini (with meal) + house baked herbed foccacia

asian

PORK BELLY “BANH MI” RICE BOWL | Vietnamese lemongrass seared pork belly (served room temp), with sesame steamed broccoli, served over basmati rice, topped with hoisin

GRILLED STEAK “BANH MI” RICE BOWL | Vietnamese lemongrass ginger sliced steak (served room temp), with sesame steamed broccoli, served over basmati rice, topped with hoisin

CHICKEN “BANH MI” RICE BOWL | Vietnamese lemongrass grilled chicken (served room temp), with sesame steamed broccoli, served over basmati rice, topped with hoisin

MUSHROOM “BANH MI” RICE BOWL | Vietnamese lemongrass hoisin roasted mushroom (served room temp), with sesame steamed broccoli, served over basmati rice, topped with hoisin

IN EACH BOX | sriracha aioli cup + side of slaw (pickled red onion, cucumber, carrots and cilantro)

southwestern

MOJO PORK BURRITO BOWL | mojo pork, congri, pico de gallo, shredded cheese, pickled onion

ROPA VIEJA BURRITO BOWL | shredded braised beef, congri, pico de gallo, shredded cheese, pickled onion

GRILLED CHICKEN BURRITO BOWL | chicken, congri, pico de gallo, shredded cheese, pickled onion

TOFU BURRITO BOWL | cilantro chimichurri tofu, congri, pico de gallo, shredded cheese, pickled onion

IN EACH BOX | sour cream cup, hot sauce packet + side of grilled vegetables (with meal)

greek

GYRO PLATTER | traditional shaved gyro meat served over Mediterranean orzo topped with pickled red onions and feta cheese

CITRUS GRILLED SHRIMP PLATTER | shrimp cooked in lemon, garlic, and oregano served over Mediterranean orzo topped with pickled red onions and feta cheese

CHICKEN SOUVLAKI PLATTER | chicken marinated in lemon, garlic, and oregano, then grilled, served over Mediterranean orzo topped with pickled red onions and feta cheese

VEGETARIAN GREEK SALAD | romaine, tomatoes, pepperoncinis, Kalamata olives, red onion, feta cheese, potato salad

IN EACH BOX | mini greek salad, pita bread + Tzatziki

sandwiches

CALIFORNIA CLUB SANDWICH | turkey, ham, bacon, colby jack cheese, tomato, mixed greens, avocado basil aioli

CUBAN SANDWICH | house roasted pork shoulder, ham, genoa salami, swiss cheese, pickles, yellow mustard aioli, Cuban bread

GRILLED CHICKEN SANDWICH | grilled sliced chicken, pesto, goat cheese, garlic aioli, tomato, lettuce, on ciabatta

GRILLED VEGETABLE PESTO SANDWICH | sliced grilled vegetables, pesto + herbed cream cheese, sundried tomatoes, on ciabatta

IN EACH BOX | side of chips + cookie

-the above boxes at \$18.90 per box, for 50 + meals-

minimum of 25 boxes per menu item, per order

Please call for pricing on fewer than 50 boxes